



Ministry of Agriculture, Fisheries and Food

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To: Organisations and Interested Parties
on the Attached Lists

13 November 1992

Dear Sir/Madam

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PROPOSAL FOR MEAT PRODUCTS (HYGIENE) REGULATIONS 1992

I enclose proposals for implementing in Great Britain the provisions of EC Single Market hygiene legislation for meat products and certain other products of animal origin (including meat extracts, rendered animal fat, greaves, gelatine, meat powders, stomachs and casings) for human consumption. The EC legislation involved is Council Directive 92/5/EEC, amending and updating Directive 77/99/EEC on health problems affecting intra-Community trade in meat products by extending it to the production and marketing of all meat products and certain other products of animal origin.

Together with the proposed Regulations I enclose a paper (Annex A) which I hope you will find helpful in leading you through the main points and key areas covered.

You will note that it is proposed wherever possible to use standard procedures under the Food Safety Act, which will already be familiar to you.

A copy of the draft Regulations is at Annex B. Your comments on the proposals should be sent to Miss Heather Sutton, Ministry of Agriculture, Fisheries and Food, Room 2006, Tolworth Tower, Surbiton, Surrey, KT6 7DX to arrive not later please than 14 December 1992. If you have any queries about these proposals Miss Sutton (Tel: 081-330 8363) or Mr Paul McDonald (Tel: 081-330 8367) will be pleased to try to assist.

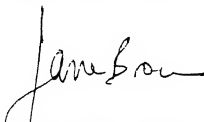
We will shortly consult you on a draft Code of Practice for enforcement authorities, designed to ensure consistent and sensible standards of enforcement, and on a draft compliance cost assessment.

In order to help informed debate on the issues raised by this consultation document, MAFF intends to make publicly available, at the end of the consultation period, copies of the responses received. The main MAFF Library at 3 Whitehall Place, London, SW1A 2HH, (Tel: 071-270 8421) will supply copies on request to personal callers or telephone inquirers who may reproduce further copies. It will be assumed, therefore, that your response can be made publicly available in this way, unless you indicate clearly that you wish all or part of your response to be excluded from this arrangement.



If you have no objection to your response being made available for public examination in the way described above, would you please supply an additional copy of your response to this consultation document.

Yours faithfully

A handwritten signature in dark ink, appearing to read 'K J A Brown', written over a vertical line.

K J A BROWN (Mrs)
Head
Meat Hygiene Division

COUNCIL/AUTHORITY ORGANISATIONS

Association of County Councils
 Association of London Authorities
 Association of District Councils
 Association of Metropolitan Authorities

Mr D Staziter
 Mr J McDonald
 Mr B Etheridge
 Mr S Basson

PROFESSIONAL ASSOCIATIONS

British Veterinary Association
 Institution of Environmental Health Officers
 Institute of Food Technology
 LACOTS
 Royal College of Veterinary Surgeons

Mr Hellig
 Ms L Allen
 --
 Mr M DuVal
 --

TRADE ASSOCIATIONS AND OTHER INTERESTED PARTIES

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 Allied Bakeries Ltd
 AMEC Design and Management Ltd
 ASDA Stores Ltd
 Association of British Foods Ltd
 Ass Regional Chemist & Public Analyst
 Bakery and Allied Trades Association
 Bejam Freezer Food Centres Ltd
 Birds Eye Walls Ltd
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 Animal Science
 British Airways Health Services
 British Association of Canned & Preserved
 Food Importers & Distributors Ltd
 British Association of Feed Supplement
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 British Bacon Marketing Group
 British Bakers Ltd
 British Beef Co
 British Food Export Council
 British Food Manufacturing Industry
 Research Association
 British Frozen Food Federation
 British Hotel Federation
 British Hotels, Restaurants & Caterers
 Association
 British Meat Manufacturers Association
 British Pasta Products Association
 British Poultry Meat Federation
 British Refrigeration Association
 British Retail Consortium
 Business Initiative Office
 Campbell Grocery Products Ltd
 Campden Food & Drink Research Association
 Carnaud Metal Box Packaging UK Ltd
 Castle MacLellan Foods Ltd
 Catering Industries Liaisons Council
 Central Contracts

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 Mr P G Jones
 Mr R Blandford
 Mr R Callaghan
 Mr T H M Shaw
 Mr L J McIntosh
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 Mrs V A Saint
 Mr S Lewis
 Miss P Thomas
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 Mr B J Parker
 Mr M E O'Kane
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 Mr W Skinner
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Clifton Inc Services	Mr P Harris
Cold Storage & Distribution Federation, The	Brig Bittles OBE
Consumer Association	Ms Cooper
Consumers in the European Community Group (UK)	Ms J Eversley
Country Victualler, The	Mr R
Craven-Smith	
	Milnes
Co-operative Union Ltd	Ms F Stack
Co-operative Wholesale Society Ltd	--
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Dairy Crest Ingredients	Mr G Opie
Dairy Trade Federation	Ms A Evans
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Danish Bacon Co Plc	Mr J A Avery
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DSSR Consulting Engineers	--
Dunheved Quality Food Ltd	Mr M Brown
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European Documentation Centre, The	Mrs Ramsey
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Federation of Fresh Meat Wholesalers	Ms J Lim
Federation of Oils, Seeds & Fats Association	Mr D A Reffold
Federation of Wholesale Distributors	Mr A Tost
Ferndale Foods	Mr R Amesbury
Fish & Meat Spreadable Products Association	Ms G Weston
Flour Milling & Baking Research Association	Miss Crawford
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Food Hygiene Bureau	Mr M Wilson
Food & Drink Federation	Mr M Corbally
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Gilberts Meats Ltd	Mr D Gilbert
Grand Metropolitan Food Europe	Mrs S Ray
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Harris Pork & Bacon	Mr R W Ash
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H J Heinz & Co Ltd	Mr C Collins
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Hotel Catering & Institutional Management Association	
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Iceland Frozen Foods Plc	Mr B Wadsworth
Independent Casings Co	Mr Bajic
Independent Food Retailers Confederation	Mr D Harbourne
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Institute of Food Technology	--
Institute of Refrigeration/Refrigeration	Mr M Horlick
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International Meat Trade Association	Mr C J Gadsden

Inverawe Smokehouses	Mr Campbell-Preston
Keith Anderson Services	Mr K Anderson
Lard Association, The	Mr N Jackson
Law Laboratories	Ms V Robinson
Law Laboratories	Mrs J Cockburn
Leatherhead Food Research	Ms S Johnson
Lockwoods	Mr D Maddock
Lofthouse Foods	Mr D Grayleigh
London Food Commission	Mr M Drake
Manchester Shechita Board	Mr J Brouie
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McDougalls Catering Foods	Mr E Oakley
McKey Food Service Ltd	Mr J Holt
Meat Hygiene Advisor	Mr D Walker
Meat Industry Liaison Group	Mr P Evans
Meat & Livestock Commission	Mr P Scott
	Mr M Fogden/Mr R Haigh/
	Mr J P Chadwick
Meat Trades Journal	--
Metal Box Plc	--
Metropolitan Police	Mr A S Thompson
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National Catering Federation	Mr H J Sullivan
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Princes Foods	Mr D Atherton
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Puritan Maid Ltd	Mr J Arnold
Quaker Oats Ltd	Mr P E Dudman
Rank Hovis McDougall	Mr G Edwards
Rospar Poultry Products Ltd	Mr J E Ambler
Ross Youngs International Ltd	Mr C F Stevens
Saatchi & Saatchi	Mr Mostyn
Safeway Foodstores Ltd	Mr D Cumming
Sainsbury Plc (Legal Department)	Miss J Sell
Shetland Smokehouse, The	--
Smith Bros (Casings) Ltd	Mr W Smith
Snack Nut & Crisp Manufacturers Association Ltd	Mr K J
	Nightingale

Society of Food Hygiene Technology, The
 Soup & Gravy Manufacturers Association, The
 Southover Food Co Ltd
 Stokell (Jennie) Catering Management
 Summer Isles Foods
 Sun Valley Poultry
 Stephen Rhodes Association
 St Ivel
 Take Away & Fast Food Federation

Mr J S Bee
 Mrs G O'Shea
 Mr S Pearce
 Miss J Stokell
 Mr K Dunbar
 Dr M Pattison
 Mr S Rhodes
 Mr R Ross
 --

Tesco Stores

Thorn Ltd
 Towers & Co Ltd
 Trusthouse Forte Plc
 UK Association of Frozen Food Producers, The
 UK Information Centre
 UK Provision Trade Federation
 UK Renderers Association
 Unilever Research
 Vegetable Protein Association
 Waitrose
 Walker & Son (Leicester) Ltd
 Warburtons Ltd
 Weavers Food Products Ltd
 Westler Foods Ltd
 Women's National Commission
 W Yorkshire Trading Standards Service
 Yorkshire Water Enterprise

Mr J Longworth
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 Mr K Hurley
 Ms J Noble

SUMMARY OF KEY POINTS IN THE PROPOSED MEAT PRODUCTS HYGIENE REGULATIONS 1992

General

The attached draft Regulations are intended to implement in GB the EC Single Market hygiene rules governing trade in meat products (Directive 92/5, adopted on February 1992), which are due to be applied in all Member States by 1 January 1993. A key principle of the Directive, reflected in the draft Regulations, is that primary responsibility for ensuring compliance rests with the operator of the establishment handling the product. The role of the enforcement authority is to check that the operator has discharged that responsibility. This theme is of course consistent with the principle firmly established in British law by the Food Safety Act, and these Regulations augment the requirements of the Act, only where this is essential to give effect to the Directive's requirements. The objective has been to minimise wherever possible the compliance cost to industry and the burden on the enforcement authority.

Further guidance to enforcement authorities will be issued in the form of a Statutory Code of Practice; and interested parties will be consulted about this as soon as possible. The Regulations do not specify levels of supervision or the qualifications of the supervisory authority.

Definitions

1. 'Meat products'

For the purpose of these Regulations, meat products (regulation 2) are derived from fresh meat including red and white meat, game meat (both wild and farmed), minced meat, meat preparations and meat products, which have undergone heat, maturation, curing or marinating treatment to the extent where the cut surface no longer exhibits the characteristics of fresh meat. Products falling within the scope of the Regulations would therefore include cooked meat, pies and cured products such as bacon.

2. 'Other products of animal origin'

Although the Directive is commonly known as the Meat Products Directive it also covers the primary processing and handling (but not secondary processing) of other products derived from the carcase and listed in regulation 2 under the definition of 'Other products of animal origin'; although gelatine is currently included in the list of products which must satisfy the general hygiene conditions in Schedule 1, the Community has yet to adopt specialised hygiene conditions for its handling, and these may be set in other Community legislation.

Exemptions

3. Regulation 3 provides that meat processing premises which are used to supply the 'final consumer' exclusively are exempt from the scope of these Regulations. 'Final consumer' is defined in regulation 2 so as to cover the private individual, caterer or take-away. Retail butchers, catering butchers and cash and carries would therefore be exempt from the regulations unless they supply other retail premises, apart from sales direct to catering outlets (restaurants and take-aways). The Regulations will not apply to products when they reach the retail premises for sale there.

Classification and Approval of Meat Products Premises

4. Powers of approval will rest with the Minister of Agriculture, Fisheries and Food, the Secretary of State for Scotland, the Secretary of State for Wales and food authorities (local authorities, including where appropriate, port health authorities) (regulation 4). As previously announced by Agriculture Ministers approval will be the responsibility of local authorities except where meat processing premises are integrated with a slaughterhouse licensed by Ministers under the Fresh Meat (Hygiene and Inspection) Regulations 1992 or the Poultry Meat (Hygiene) Regulations 1976, as appropriate.

Premises must be classified and approved by 1 January 1996 at the latest. Consignments of meat products cannot be sent to another Member State until the premises are approved. Prior to approval, premises must be classified by the local authority either as industrial or non-industrial premises on the basis of information previously supplied to the authority under the Food Premises (Registration) Regulations, 1991. Premises will be classified as:

(a) 'non-industrial' if they have five or less vehicles, stalls or ships and engage not more than the equivalent of 10 full-time persons (counting part-timers working less than 25 hours per week or less, as one half), or

(b) 'industrial', if they do not satisfy the criteria for non-industrial premises.

For purposes of this classification 'vehicles' will be restricted to those used in the transporting of meat products or their raw materials and 'persons' will be those workers directly engaged in the handling of meat products.

It should be noted however that these criteria may be amended as the EC Commission are required to set uniform criteria for the Community before 1 January 1993.

'Non-industrial Premises'

5. These premises (termed as not having 'an industrial structure or production capacity' in the Directive) are subject to conditions which in many respects are similar to those which already apply in this country under the Food Hygiene (General) Regulations 1970. They should therefore be able to comply with the relevant provisions of these Regulations without significant difficulty. Regulation 4(8) of the draft Regulations requires these premises to comply with:

- Schedule 1 which lists structural and general hygiene requirements. These premises need not comply with Part I paragraph 2(g) in respect of hand-operable taps and paragraph 11 in respect of changing rooms (but only if lockers are provided instead); and
- Parts II, III, V, VII and, where appropriate, Part VIII of Schedule 2. These cover requirements on hygiene, raw materials, wrapping, packaging and labelling, storage and transport and, where appropriate, conditions for pasteurised or sterilised products in hermetically sealed containers.

'Industrial Premises'

6. Must comply with the general structural and hygiene requirements of Schedule 1 and with Parts I, II, III, V and VII of Schedule 2. These contain specific structural and hygiene conditions for meat products premises, and requirements on raw materials, wrapping, packaging and labelling and storage and transport.

Certain specialised types of meat products

7. Pasteurised or sterilised meat products in hermetically sealed containers and meat-based prepared meals must satisfy (regulation 7(1)(c)) the extra conditions in Schedule 2, Parts VIII and IX respectively.

Meat products containing only a small percentage of meat

8. The Directive exempts meat products which contain other foodstuffs and less than 10 percent by weight of meat, meat product or meat preparation from certain of the requirements; accordingly the Regulations exempt this type of product from the conditions in Part I of Schedule 2.

Approval: compliance and revocation

9. Primary responsibility for compliance with these Regulations will rest with the occupier and officials of the food authority will visit as appropriate (they are not required to be permanently present) to check that the occupier is fulfilling his obligations. He will be encouraged to work with the enforcement authority in achieving and maintaining the required hygiene standards.

Where necessary this advice will be confirmed in writing with the necessary timescales set. On those occasions where this system fails to achieve the necessary improvement and there is a risk to health, the enforcement authority will make use of existing procedures under the Food Safety Act 1990, in particular the serving of improvement notices. If appropriate, application may be made to the Magistrate's Court in England and Wales, or in Scotland to the Sheriff, for a Prohibition Order or an Emergency Prohibition Order, after having served the appropriate Notice.

In order to comply with the Directive's specific requirement that there must be the power to revoke the approval of a premises, it is proposed that Agriculture Ministers should have powers to revoke such approval where necessary (regulation 6). It is intended that these Ministerial powers should only be used exceptionally in cases where the requirements of the Regulations have been seriously contravened, but where the health risk condition required for the use of prohibition orders under the Food Safety Act is not fulfilled.

Supervision and control of meat processing premises

10. Premises will be required to be approved (regulations 4 and 5) by the appropriate local authority except in the case of integrated slaughterhouse and meat processing premises which will be subject to licensing and approval by the Agriculture Departments. In the case of cutting plants, where all the production of a cutting plant is used to supply an integrated meat product plant then the entire premises, including the cutting plant, will be approved by the local authority. Where any part of the production of a cutting plant leaves the site for sale as fresh meat, or to supply another separate, meat product plant (even if in the same ownership) with fresh meat, then that part of the plant defined as the cutting plant, together with any shared facilities, will be licensed by the Agriculture Departments under the Fresh Meat (Hygiene and Inspection) Regulations 1992. The part of the plant defined as the meat products plant will be approved by the local authority under these Regulations. The Government's intention in devising these arrangements has been to eliminate as far as possible any duplication of enforcement responsibilities and hence to minimise the compliance burden.

It is not a requirement of the Directive or the draft Regulations that meat products premises should be under permanent supervision; the Directive does not specify the qualifications of the supervising officers. It is intended that, as at present, local authorities will provide the necessary supervision, using their existing staff. Where meat products plants are integrated with slaughtering facilities and therefore approved by the Agriculture Departments rather than the local authority, supervision is expected to become the responsibility of the National Meat Hygiene Service when it is set up, since that Service will be required to be present regularly on the site.

Labelling conditions

11. The labelling requirements in the proposed regulations are limited to those necessary to comply with the Directive. Responsibility for correct labelling rests on the manufacturer or occupier of the approved premises. In particular Regulation 8(c) requires meat products produced after 1 January 1994 to bear the national mark if it originates from premises awaiting classification (regulation 8(c)(ii)(bb) or derives from meat which bears the national mark in accordance with the Fresh Meat (Hygiene and Inspection) Regulations 1992 (regulation 8(c)(ii)(aa)). Meat products produced in other cases in accordance with the Regulations are required to bear the EC health mark.

Storage and transportation conditions

12. It is proposed that meat products should be stored and transported from premises prior to those where they will be retailed in accordance with regulation 9 and Schedule 2, Part VII).

Health Certification

13. Health certification (as in Schedule 5) will be required for meat products only in the following circumstances:-

(i) where a consignment is intended to be sent to another Member State it must until 30 June 1993 be covered by a health certificate unless the meat products are pasteurised or sterilised (see Schedule 2, Part VIII, paragraph B (a)) and are contained in hermetically sealed containers bearing an indelible EC health mark; it is proposed to retain until 30 June 1993, the existing arrangements whereby Local Veterinary Inspectors (LVIs) appointed by Agriculture Ministers are responsible for certification for intra-Community trade; (From 1 July 1993 consignments of meat products must be accompanied during transport by a commercial document which bears the official code number of the local responsible enforcement authority. The recipient of the consignment must keep the document available for official inspection during the following year.)

(ii) in the event of a significant animal disease outbreak, they contain meat from a slaughterhouse situated in a region or area subject to prohibition or restriction under the Animal Health Act, 1981 (in this case veterinary certification will continue to be required after 30 June 1993;

(iii) where they contain meat the use of which is restricted under the Fresh Meat (Hygiene and Inspection) Regulations 1992 (regulation 14(2) of those Regulations require the meat to be processed before human consumption); and

(iv) if they are intended to be sent to another Member State after transit through a third country in a sealed means of transport.

It is proposed that after 30 June 1993 local authorities will be responsible for issuing any certificates required under (iii) and (iv) above.

Use of premises, tools and equipment for the preparation of meat products from meat without an EC health mark

14. The appropriate Minister or local authority will be able to authorise the use of premises, tools and equipment normally used for handling meat products manufactured from meat bearing the EC health mark for use also for meat products manufactured from meat not bearing the EC health mark. Such authorisation will be granted where the appropriate Minister or local authority is satisfied there is no risk of confusion between the two types of products. (Regulation 14.)

Prepared meals from raw materials of animal origin

15. To ensure there is no risk of contaminating prepared meals containing meat in premises which also handle prepared meals containing other products of animal origin, the latter type of meals must be produced (under regulation 11) in accordance with the general conditions of hygiene in Schedule 1 Part II and the special conditions for meat-based prepared meals in Schedule 2, Part IX; the preparation of those prepared meals must also be checked by the occupier of the premises in accordance with the procedures described in paragraph 16 of this Annex.

Duties of occupier of premises

16. Responsibility will be placed on the occupier of premises handling meat products to ensure that the requirements of the Regulations are complied with and to carry out his own checks, which must be acceptable to the supervisory authority, to ensure:-

- (a) critical points relative to the process are identified;
- (b) methods of monitoring and checking the critical points are established;
- (c) samples are taken to check standards of cleaning and disinfection methods and that these Regulations are being complied with; samples must be analysed in a laboratory which is acceptable to the supervisory authority;
- (d) records of the checks in paras (a) to (c) are available for two years for inspection by the supervisory authority;



(e) the proper administration of the health marking (as described in paragraph 11 of this Annex), particularly the label bearing the EC health mark;

(f) that the supervisory authority is notified immediately when any information, including the laboratory checks, reveal a serious health risk; and

(g) in the event of such a risk the withdrawal from sale of the appropriate batch, which must then be held under the control and direction of the supervisory authority.

Businesses which have put in place "due diligence" systems to comply with the Food Safety Act 1990 will have no difficulty in complying with these requirements.

17. The occupier of the premises must also ensure a staff training programme appropriate to the production needs has been set up. Particular qualifications have not been stipulated so as to allow the inspecting officer the flexibility to take the particular needs of the premises and staff into account.

Detailed Requirements

18. (i) Basic conditions for all approved establishments (Schedule 1).

(a) These include general rules for hygiene and structure of premises handling (manufacturing, preparing, processing, rewrapping and storing) meat products and other products of animal origin. The minimum standards laid down, which permit considerable flexibility, apply to hygiene needs of individual processes and products and follow the same basic principles as the Food Safety Act.

(b) On recruitment, workers will be required to prove by providing a medical certificate that there is no impediment to them handling raw materials or meat products. Thereafter, it will be the employer's responsibility to take all necessary measures to prevent anyone who may present a health risk from handling the raw materials and meat products.

(ii) Special conditions for all approved meat products premises (Parts I to VI inclusive).

In addition to the general conditions of Schedule 1, approved meat products premises must comply with these special rules for hygiene, structure, supervision, wrapping and packaging, labelling, health marking, storage and transport. These rules are much less rigid than those contained in the original intra-Community trade Directive 77/99 (eg the separation of processes will be dependent on the types of product involved).

(iii) Special conditions for products in hermetically sealed containers (Schedule II Part VIII).

Additional rules are laid down to provide suitable safeguards for the production of pasteurised or sterilised products in hermetically sealed containers.

Special conditions for meat-based prepared meals (Schedule II Part IX).

Additional rules are included to govern the production of meat-based prepared meals. Temperature requirements for such products include a degree of flexibility to take account of the type of production technology employed.

Cold Stores, Ambient Stores and Rewrapping Centres

Schedule 3 includes rules for ambient stores, rewrapping centres and cold stores containing exclusively meat products. Cold stores containing both meat products and fresh meat will be licensed by Ministers and subject to the conditions laid down in the Fresh Meat (Hygiene and Inspection) Regulations 1992.

 S T A T U T O R Y I N S T R U M E N T S

1992 No.

FOOD

The Meat Products (Hygiene) Regulations 1992

<u>Made</u> -----	1992
<u>Laid before Parliament</u>	1992
<u>Coming into force</u>	1st January 1993

The Minister of Agriculture, Fisheries and Food, the Secretary of State for Health and the Secretary of State for Wales, acting jointly, in relation to England and Wales, and the Secretary of State for Scotland in relation to Scotland, in exercise of the powers conferred on them by sections 4(1), 16(1)(b), (c), (d), (e) and (f), 17(1), 26, 40(1), 48(1) and 49(2) and paragraphs 5(1) and (2), 6(1)(a) and 7(1) and (2) of Schedule 1 to, the Food Safety Act 1990(a) and of all other powers enabling them in that behalf, hereby make the following Regulations after consultation in accordance with section 48(4) of the said Act with such organisations as appear to them to be representative of interests likely to be substantially affected by the Regulations:

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(a) 1990 c.16.

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PART I

PRELIMINARY

Title and commencement

1. These Regulations may be cited as the Meat Products (Hygiene) Regulations 1992 and shall come into force on 1st January 1993.

Interpretation

- 2.-(1) In these Regulations, unless the context otherwise requires -

"the Act" means the Food Safety Act 1990;

"another member State" means a member State of the European Community other than the United Kingdom;

"appropriate Minister" means as respects England the Minister of Agriculture, Fisheries and Food, and as respects Scotland or Wales, the Secretary of State;

"approved" in relation to a meat products premises means approved in accordance with regulation 4(3) and in relation

to a cold store means approved in accordance with regulation 5(4);

"batch" means a quantity of a meat product which is covered by the same accompanying commercial document or health certificate;

"cold store" means any premises, not being part of a approved premises, which stores meat products in temperature-controlled conditions;

"cold treatment" means treatment by refrigeration;

"contravention" in relation to any provision of these Regulations includes a failure to comply with that provision;

"curing" means the distribution of salts throughout the product;

"drying" means natural or artificial reduction of the water content;

"EEC health mark" means a mark applied in accordance with regulation 8(2)(c)(i) and of a kind and in the manner set out in paragraph 4(a) of Part VI of Schedule 2;

"establishment" means any undertaking handling meat products, other products of animal origin or prepared meat meals;

"final consumer" means a person who buys meat products or other products of animal origin -

- (a) for his own consumption;
- (b) for direct transport to, and consumption on, premises either in his ownership or under his personal supervision or in the ownership or under the personal supervision of a person employed by him; or

- (c) for direct transport before cooking on premises either in his ownership or under his personal supervision or in the ownership or under the personal supervision of a person employed by him for sale as take-away food for consumption off those premises;

"food authority" means -

- (a) in England, for each metropolitan district and London Borough, the council of that district or borough, and for the City of London and the Inner Temple and the Middle Temple, the Common Council of the City of London;
- (b) in Wales, the district or borough council; and
- (c) in Scotland, an islands or district council;

and in relation to England and Wales, includes a port health authority;

"handling" includes manufacturing, preparing, processing, packaging, wrapping, rewrapping or storing;

"heating" means the use of dry or damp heat;

"hermetically sealed container" means a container which is airtight and intended to protect the contents against the entry of micro-organisms after heat treatment;

"industrial premises" means meat products premises other than non-industrial premises;

"maturing" means the treatment of salted raw meat, applied under climatic conditions which, in the course of a slow and gradual reduction of humidity, are capable of generating natural fermentation or enzymatic processes, involving changes over a period of time which give the product typical

organoleptic characteristics and ensure its preservation and wholesomeness at normal ambient temperature;

"meat" means -

(a) meat as defined in -

- (i) article 2(a) of Directive 64/433/EEC(a) and article 2 of Directive 72/461/EEC(b) in relation to fresh red meat;
- (ii) article 2 of Directive 72/462/EEC(c) in relation to fresh red meat from third countries;
- (iii) article 2 of Directive 88/657/EEC(d) in relation to minced meat and meat preparations;
- (iv) article 2(1) and (2) of Directive 91/495/EEC(e) in relation to rabbit and farmed game meat;
- (v) regulation 2(1) of the Food Hygiene (General) Regulations 1970(f); and
- (vi) article 2(1)(d) of Directive 92/45/EEC(g) in relation to wild game meat; and

(b) meat including poultry meat, that is to say all parts suitable for human consumption from domestic animals of the following species: domestic fowl, turkeys, guinea fowl, ducks, geese [and pigeons];

(a) OJ No. L121, 29.7.64, p.2012/64, amended by 91/497 (OJ No. L268, 24.9.91, p.69).

(b) OJ No. L302, 31.12.72, p.24. (c) OJ No. L362, 31.12.72, p.28

(d) OJ No. L382, 11.12.88. p.3 (e) OJ No. L268, 24.9.91, p.41

(f) S.I. 1970/1172 (g) OJ No. L268, 14.9.92. p.35

"meat preparations" means preparations made wholly or partly from fresh meat or minced meat (but excludes fresh meat which has undergone only cold treatment) which -

- (a) have undergone a treatment other than one specified in these Regulations for meat products;
- (b) have been prepared by the addition of foodstuffs, seasonings or additives; or
- (c) have undergone a combination of the treatment and preparation described in sub-paragraphs (a) and (b);

"meat products" means products prepared from or with meat which has undergone treatment such that the cut surface shows that the product no longer has the characteristics of fresh meat; for the purposes of this definition, meat which has undergone only cold treatment, minced meat, or meat preparations, are all excluded;

"meat products premises" means an industrial or a non-industrial meat products premises;

"the Ministers" means the following Ministers acting jointly, namely the Minister of Agriculture, Fisheries and Food, the Secretary of State for Scotland and the Secretary of State for Wales;

"national health mark" means a mark applied in accordance with regulation 8(2)(c)(ii) and of a kind and in the manner set out in paragraph 4(b) of Part VI of Schedule 2;

"non-industrial meat products premises" means meat products premises having 5 or less vehicles, stalls or ships at, or used from the said premises, for preparing, selling or transporting meat products and engaging no more than 10 full-time persons (counting part-timers working less than 25 hours per week or less, as one half), and for the purposes of this definition -

(a) "vehicles" means only those directly used in transporting meat products or their raw materials; and

(b) persons" means only those directly engaged in handling meat products or their raw materials;

"occupier" means in relation to any person carrying on the business of a producer or handler of meat products or other products of animal origin, that person or his duly authorised representative;

"other products of animal origin" means -

(a) meat extracts;

(b) rendered animal fat: fat derived from rendering meat, including bones, and intended for human consumption;

(c) greaves: the protein-containing residue of rendering, after partial separation of fat and water;

(d) [gelatine;]

(e) meat powder, powdered rind, salted or dried blood, salted or dried blood plasma;

(f) stomachs, bladders and intestines, cleaned, salted or dried, and/or heated;

"packaging", in relation to meat products or other products of animal origin, means the placing of one or more of such wrapped or unwrapped products in a container, as well as the container itself;

"potable water" means water within the meaning of Directive 80/778/EEC(a) on the quality of water intended for human consumption;

"prepared meat meal" means a wrapped meat product (excluding products made with pastry) which has been mixed with other foodstuffs before, during or after cooking and requires refrigeration for preservation;

"raw material" means any animal product used as an ingredient in meat products and other products of animal origin, or used in the preparation of prepared meals;

"rewrapping centre" means a premises where batches

intended for sale are reassembled and/or rewrapped;

"salting" means use of salt;

"sell" includes offer or expose for sale or have in possession for sale or supply, otherwise than by sale, in the course of a business;

"small percentage of meat" means less than 10% by weight of the product;

"treatment" means the chemical or physical process such as heating, smoking, salting, marinating, curing or drying, intended to preserve meat or animal products whether or not associated with other foodstuffs, or a combination of these various processes;

"wrapping", in relation to meat products or other products of animal origin, means the protection of those products by the use of an initial wrapping or initial container in direct contact with the product concerned as well as the initial wrapper or initial container itself.

(2) Except in so far as the context otherwise requires, any reference in these Regulations to a numbered regulation or Schedule shall be construed as a reference to the regulation or Schedule bearing that number in these Regulations.

Exemption

3. These Regulations shall not apply to establishments where meat products or other products of animal origin are handled exclusively for sale from those establishments to the final consumer.

PART II APPROVAL OF MEAT PRODUCTS PREMISES

Approvals

4.-(1) Subject to paragraph (2) below, no person shall, at any time on or after 1st January 1996, use any meat products premises for the handling of meat products unless those premises are approved under these Regulations.

(2) No person shall, at any time on or after 1st January 1993 -

- (a) use or despatch from any approved meat products premises any meat products which do not comply with the provisions of these Regulations;
 - (b) use or despatch from any meat products premises to another member State any meat products except from meat products premises which are approved in accordance with these Regulations.
- (3) Subject to paragraph (8) below, in the case of a meat products premises, as provided in paragraph (4) below, the appropriate Minister or the food authority, on application made to him or to it under this regulation shall -
- (a) approve the meat products premises to which the application relates as a meat products premises, if he is or it is satisfied that -
 - (i) for the handling of meat products, other than those specified in sub-paragraphs (ii) to (iv) below, the meat products premises complies with the requirements of Schedule 1 and Parts I, II, III, V and VII of Schedule 2;
 - (ii) for the handling of meat products which contain a small percentage of meat, the meat products premises complies with the requirements of Schedule 1 and with Parts II, III, V and VII of Schedule 2;
 - (iii) for the pasteurisation or sterilisation of meat products in hermetically sealed containers, the meat products premises complies with the requirements of Schedule 1 and with Parts I (except in the case of sub-paragraph (ii) above), II, III, V, VII and VIII of Schedule 2;
 - (iv) for the manufacture of meat-based prepared meals if the meat products premises complies with the requirements of Schedule 1 and with Parts I (except in the case of sub-paragraph (ii) above), II, III [V, VII,] and IX of Schedule 2; or

(b) refuse so to approve those meat products premises if he or it is not so satisfied.

(4) The appropriate Minister or the food authority shall issue an approval under this regulation if he or it is satisfied that the meat products premises comply with the requirements of these Regulations.

(5) Each application for an approval under this regulation shall be made in writing to the appropriate Minister or to the food authority by the owner or occupier of, or a person proposing to occupy, the meat products premises to which the application relates.

(6) The appropriate Minister or the food authority shall notify the applicant in writing of his or its decision on each application for an approval under this regulation and of the reasons for any refusal to approve such meat products premises.

(7) Any approval granted in respect of any meat products premises under this regulation shall be subject to the condition that no alteration shall be made to -

- (a) the meat products premises or the equipment in those meat products premises otherwise than by way of repairs or maintenance without the prior notification in writing to the appropriate Minister or the food authority; or
- (b) the method of operation in those meat products premises without the prior notification in writing to the appropriate Minister or the food authority;
- (c) the meat products premises, other than to comply with the requirements of Schedules 1 and 2.

(8) In the case of non-industrial meat products premises, the appropriate Minister or the food authority may issue an approval if he or it is satisfied that those premises comply with the provisions of -

- (a) Schedule 1, other than the provisions of paragraph 2(g) in Part I in respect of hand-operable taps and in paragraph 11 in respect of changing rooms (but only if

lockers are provided instead) and non-hand-operable taps; and

- (b) Schedule 2 Parts II, III, V, VII and, where appropriate, Part VIII.

(9) Any notification under paragraph (6) above, issued by a food authority, shall state the right of appeal to a magistrates' court or, in Scotland, to the sheriff.

Approval of ambient stores, rewrapping centres and cold stores

5.-(1) Subject to paragraph (2) below, no person shall, at any time on or after 1st January 1996, use any ambient store, rewrapping centre or cold store for the handling of meat products unless those premises are approved under these Regulations.

(2) No person shall, at any time on or after 1st January 1993 -

- (a) use or despatch from any approved ambient store, rewrapping centre or cold store any meat products which do not comply with the provisions of these Regulations;
- (b) use or despatch from any ambient store, rewrapping centre or cold store to another member State any meat products, unless those premises are approved in accordance with these Regulations.

(3) The food authority, on application made to it under this regulation shall -

(a) approve the premises to which the application relates -

- (i) as an ambient store for the handling of meat products if it is satisfied that the premises comply with the requirements of Part I of Schedule 3;
- (ii) as a rewrapping centre for the handling of meat products if it is satisfied that the premises comply with the requirements of Part II of Schedule 3; or

(b) refuse so to approve those premises if it is not so satisfied.

(4) The food authority on application made to it under this regulation shall -

- (a) approve the premises to which the application relates as a cold store for the storage of meat products excluding meat as defined in sub-paragraphs (a) (i), (ii), (iii), (iv), (v), (vi) and (b) of the definition of "meat" in regulation 2(1), if it complies with Part III of Schedule 3; or
- (b) refuse so to approve those premises if it is not so satisfied.

(5) The appropriate Minister shall on application made to him under this regulation -

- (a) approve the premises to which the application relates as a cold store for the storage of meat products, if it complies with the requirements of Part III of Schedule 3; or
- (b) refuse so to approve those premises if he is not so satisfied.

(6) The food authority or the appropriate Minister shall issue an approval under this regulation if he or it is satisfied that the premises comply with the requirements of these Regulations.

(7) Each application for an approval under this regulation shall be made in writing to the food authority or the appropriate Minister by the owner or occupier of, or a person proposing to occupy, the ambient store, rewrapping centre or cold store to which the application relates.

(8) The food authority or the appropriate Minister shall notify the applicant in writing of his or its decision on each application for an approval under this regulation and of the reasons for any refusal to approve such premises in the terms of the application.

(9) Any approval granted in respect of any premises under this regulation shall be subject to the condition that no alteration shall be made to -

- (a) the premises or the equipment in those premises otherwise than by way of repairs or maintenance without prior notification in writing to the food authority; or

(b) the method of operation in those premises without prior notification in writing to the food authority or the appropriate Minister;

(c) the premises, other than to comply with the requirements of Schedule 3.

(10) Any notification under paragraph (8) above shall state the right of appeal to a magistrates' court or, in Scotland, to the sheriff.

(11) Without prejudice to sections 9 to 12 of the Act, where the appropriate Minister or the food authority has refused an approval under regulation 4 or under this regulation, a person who, immediately before such refusal had been using them as premises for the handling of meat products in accordance with the approval, may continue to use them for that purpose, subject to any reasonable conditions imposed by the Minister for the protection of public health, until the time for appealing has expired and, if an appeal is lodged, until the appeal is finally disposed of or abandoned.

Revocation of approvals

6.-(1) The appropriate Minister may revoke an approval granted under regulations 4 and 5 in respect of any meat products premises if, after an inspection of, or an inquiry into, the method of operation of the meat products premises he is satisfied in respect of those premises -

(a) that any of the requirements of these Regulations is no longer being complied with;

(b) that any of the requirements of these Regulations has not been complied with and no action has been taken to ensure that a similar breach does not occur in future;
or

(c) that any condition of the approval in accordance with regulation 4(7) has not been complied with.

(2) The appropriate Minister shall forthwith notify the occupier of his decision under paragraph (1) above to revoke any approval granted under these Regulations, in respect of any meat products premises, of the date on which the revocation is to take effect and of the reasons for such revocation.

(3) Any notification under paragraph (2) above shall be given in writing.

PART III

CONDITIONS FOR THE HANDLING AND MARKETING OF MEAT PRODUCTS

General conditions

7.-(1) Subject to paragraph (2) below, no person shall, from an approved meat products premises sell for human consumption any meat product manufactured in the United Kingdom unless -

- (a) it has been prepared and stored in approved premises;
- (b) it has been prepared from meat declared fit for human consumption, that is to say -
 - (i) in the case of meat or meat products imported from a third country, it complies with the requirements of Directive 90/675/EEC;
 - (ii) it has not been declared unfit;
 - (iii) it does not include -
 - (aa) genital organs of female or male animals, except testicles;
 - (bb) urinary organs, except the kidneys and the bladder;
 - (cc) the cartilage of the larynx, the trachea and the extralobular bronchi;
 - (dd) eyes and eyelids;
 - (ee) the external, auditory meatus;
 - (ff) corneous tissues;
 - (gg) in poultry, the head (except the comb and the ears, the wattles and caruncles) the oesophagus, the crop, the intestines and the genital organs;
 - (hh) any offal prohibited under the Bovine Offal (Prohibition) Regulations 1989(a) or the Bovine Offal (Prohibition) (Scotland) Regulations 1990(b);
 - (ii) any part of the carcase of the mammalian species prohibited under the Meat Products

(a) S.I. 1989/2061 (b) S.I. 1990/112

and Spreadable Fish Products Regulations
1984(a) or the Meat Products and Spreadable
Fish Products (Scotland) Regulations 1984(b);

- (c) it has been prepared in accordance with the requirements of Part III of Schedule 2 and, in the case of pasteurised or sterilised products in hermetically sealed containers in accordance with the requirements of Part VIII of that Schedule, and in the case of prepared meals in accordance with the requirements of Part IX of that Schedule; and
- (d) it has been checked by the occupier of the premises or rewrapping centre to ensure that the provisions of regulation 10 have been complied with.

(2) No person shall sell for human consumption in another member State any meat product unless it complies with all the requirements set out in sub-paragraphs (a) to (d) of paragraph (1) above.

Information requirements

8.-(1) The requirements of this regulation apply only in respect of meat products which are sold from approved premises and then only until such time as they are sold to the final consumer.

(2) No person shall sell for human consumption any meat product manufactured in the United Kingdom unless -

- (a) in the case of a product which cannot be stored at ambient temperatures, it bears a clear and legible indication of the temperature at which it must be transported and stored, as well as the appropriate durability indication in accordance with the Food Labelling Regulations 1984 (c) or the Food Labelling (Scotland) Regulations 1984 (d);

(a) S.I. 1984/1566

(b) S.I. 1984/1714

(c) S.I. 1984/1305; relevant amending instrument is S.I. 1900/2488

(d) S.I. 1984/1519

- (b) in the case of a product which is wrapped, packaged or labelled, it has been wrapped, packaged or labelled in accordance with the requirements of Part V of Schedule 2 on the spot or in an approved rewapping centre;
- (c) it has been marked, on the responsibility of the occupier of the approved premises-
 - (i) with the EEC health mark; or
 - (ii) from 1st January 1994, with the national health mark -
 - (aa) where the meat used is marketed with the national health mark or is to be marketed locally with the national health mark in accordance with regulation 14(1)(e) of the Fresh Meat (Hygiene and Inspection) Regulations 1992, or
 - (bb) where approval of a premises has not been granted.

Storage and transportation conditions

9.-(1) No person shall, from an approved meat products premises, sell for human consumption any meat product manufactured in Great Britain unless -

- (a) it has been handled, stored and transported in accordance with Part VII of Schedule 2 and, if it is stored in a cold storage plant separate from the meat products premises, that plant has been approved as a cold store;
- (b) it is accompanied during transportation by a health certificate signed by an authorised officer of the appropriate Minister at the time of loading corresponding in form and content to that specified in Schedule 4 -

- (i) until 30th June 1993, if it is intended for consignment to another member State; except that a health certificate shall not be required in respect of a meat product -
 - (aa) which has been pasteurised or sterilised in accordance with the requirements of sub-paragraph (a) of Paragraph B, of Part VIII of Schedule 2 and is contained in hermetically sealed containers bearing the indelible health mark; or
 - (bb) which contains a small percentage of meat;
- (ii) from 1st July 1993 if -
 - (aa) it contains meat from a slaughterhouse situated in a region or area subject to prohibition or restriction under the Animal Health Act 1981 and is certificated by an officer authorised by the appropriate Minister;
 - (bb) it contains meat bearing a special mark under regulation 14(2)(c) or (d) of the Fresh Meat (Hygiene and Inspection) Regulations 1992; or
 - (cc) it is intended to be sent to another member State after transit through a third country, in which case it shall be in a sealed means of transport;
- (c) from 1st July 1993, where conditions in sub-paragraph (b)(ii) above do not apply, it is accompanied during transportation by a commercial document which bears the official code number of the meat products premises of origin.

(2) From 1st July 1993, no person shall sell for human consumption other products of animal origin unless they are accompanied during transportation by a commercial document which bears the official approval code of the premises of origin.

(3) Any person who receives a consignment of meat products together with the commercial document referred to in paragraphs (1)(c) and (2) above, shall keep that document, and make it available for inspection when requested, for at least one year after receipt.

(4) The appropriate Minister may make a charge for the issue of any health certificate in accordance with paragraph (1)(b) above.

PART IV

CONDITIONS RELATING TO ALL ESTABLISHMENTS

Duties of occupier of establishments

10.-(1) The occupier of the establishment shall take all necessary measures to ensure that, at all stages of production or rewrapping of meat products and other products of animal origin, the requirements of these Regulations are complied with and he shall carry out his own checks to ensure -

- (a) that critical points in the establishments relative to the process used, are identified and acceptable to the appropriate Minister or to the food authority;
- (b) that methods for monitoring and checking such critical points are established and acceptable to the appropriate Minister or to the food authority;
- (c) that samples are taken for the purpose of checking cleaning and disinfection methods and for the purpose of checking compliance with the standards prescribed by these Regulations; any samples shall be analysed in a laboratory acceptable to the appropriate Minister or to the food authority;
- (d) that a record in permanent form, which shall be made available to the appropriate Minister or to the food authority upon request, is kept in respect of the matters specified in sub-paragraphs (a) to (c) above for a period of at least two years; in the case of meat products which cannot be stored at ambient temperatures, the period may be reduced to 6 months after the minimum conservation date of the product;
- (e) the proper administration and control of the health mark (as required by regulation 8(2)(c));
- (f) that the appropriate Minister or the food authority is notified immediately when the laboratory examination of the samples or any other information at the occupier's disposal reveals a health risk;

(g) in the event of an immediate health risk, the withdrawal from the market of the quantity of products obtained under technologically similar conditions and likely to present the same risk; any quantity of the products so withdrawn shall be held under the supervision and control of the appropriate Minister or the food authority until it is destroyed, used for purposes other than human consumption, or, with the agreement of the appropriate Minister or the food authority, reprocessed in a manner appropriate to ensure its safety.

(2) The occupier of the establishment shall arrange or establish a staff training programme to enable workers who have not already completed acceptable training to satisfy the hygiene standards appropriate to that type of production and the planning and implementation of the programme shall be acceptable to the appropriate Minister or food authority.

PART V

PREPARED MEALS

Prepared meals obtained from raw materials of animal origin

11.-(1) No person shall, at any time sell for human consumption any prepared meal (not being a prepared meat meal) obtained from raw materials of animal origin which has been manufactured on approved premises unless -

- (a) those prepared meals have been prepared in accordance with the requirements of Part II of Schedule 1;
- (b) subject to paragraph (2) below, those prepared meals comply with the requirements of Part IX of Schedule 2; and
- (c) the preparation of those prepared meals has been checked by the occupier of premises in accordance with regulation 10.

(2) The requirements specified in sub-paragraph (1)(b) above shall apply only in respect of prepared meals which are sold from approved premises and then only until such time as they are sold to the final consumer.

PART VI

REQUIREMENTS FOR OTHER PRODUCTS OF ANIMAL ORIGIN

Registration of premises manufacturing other products of animal origin

12. No person shall, at any time on or after 1st January 1993, use any premises for the handling of other products of animal origin unless those premises -

- (a) meet the requirements of Schedule 1 and Part I of Schedule 5, in the case of rendered animal fats, greaves and by-products, Part II of Schedule 5, and in the case of stomachs, bladders and intestines, Part III of Schedule 5, and
- (b) are registered by the food authority pursuant to the Food Premises (Registration) Regulations 1991(a).

Conditions for the marketing of other products of animal origin

13. No person shall sell for human consumption any other products of animal origin manufactured in Great Britain unless they have or have been derived from meat which -

- (a) if it has been imported from a third country, complies with the requirements of Directive 90/675/EEC; and
- (b) has not been declared unfit.

PART VII

TRANSITIONAL PROVISIONS RELATING TO MEAT PRODUCTS PREMISES

Use of premises, tools and equipment for the preparation of meat products from meat without an EEC health mark

14 Until the expiry of the derogations provided for in Directive 71/118/EEC(b) and Directive 91/498/EEC(c), the appropriate Minister or the food authority may, in writing

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- (a) S.I. 1991/2825.
 - (b) OJ No. L55, 8.3.71, p.23
 - (c) OJ No. L268, 24.9.91, p.105.

authorise the use of premises, tools and equipment, normally used for the preparation of meat products from or with meat bearing the EEC health mark, for the preparation of meat products from or with meat not bearing the EEC health mark, provided that the Minister or the food authority is satisfied that sufficient precautions are taken to avoid any misidentification between products prepared from meat with the EEC health mark and those prepared from meat without such mark.

PART VIII

PENALTIES AND ENFORCEMENT

Supervision by the food authority

15.-(1) The food authority shall be responsible for the supervision of those establishments approved by it in accordance with regulations 4 and 5 or registered in accordance with regulation 12.

(2) The food authority shall carry out the appropriate checks specified in Part IV of Schedule 2.

Offences and penalties

16.-(1) If any person contravenes or fails to comply with any provision of these Regulations he shall be guilty of an offence and shall be liable -

(a) on summary conviction, to a fine not exceeding the statutory maximum; or

(b) on conviction on indictment, to a fine or imprisonment for a term not exceeding two years or both.

(2) If the occupier of any establishment fails to take all reasonable steps to secure the compliance of any person employed by him or any person admitted to that establishment with any provision of these Regulations he shall be guilty of an offence against these Regulations.

(3) No prosecution for an offence under these Regulations shall be begun after the expiry of -

(a) three years from the commission of the offence; or

(b) one year from its discovery by the person initiating the prosecution,

whichever is the earlier.

Application of various sections of the Act

17. The following provisions of the Act shall apply for the purposes of these Regulations as they apply for the purposes of sections 8, 14 or 15 of the Act and, unless the context otherwise requires, any reference in them to the Act shall be construed as a reference to the Regulations -

Section 3 (presumption that food is intended for sale for human consumption);

Section 20 (offences due to fault of other person);

Section 21 (defence of due diligence);

Section 33 (obstruction, etc of officers);

Section 36 (offences by bodies corporate).

Information to be provided by the food authorities

18. Every food authority shall provide the appropriate Minister with such information relating to the execution of their duties under these Regulations as he may from time to time require.

Enforcement

19 (1) For purposes of these Regulations, the enforcement authority shall be either the food authority or the appropriate Minister.

(2) For the guidance of food authorities the Ministers shall issue a code of recommended practice as regards the execution and enforcement of these Regulations.

In witness whereof the Official Seal of the Minister of Agriculture, Fisheries and Food is hereunto affixed on

1992.

(L.S.)

1992

Secretary of State for Health

1992

Parliamentary Under Secretary of State,
Scottish Office

1992

Secretary of State for Wales

GENERAL CONDITIONS

PART I

regulation 4(3)(a), 5(3)
and (4)

GENERAL CONDITIONS FOR APPROVAL OF ESTABLISHMENTS

Establishments shall have at least the following facilities:

1. working areas of sufficient size for work to be carried out under adequate hygienic conditions; their design and layout shall be such as to preclude contamination of the raw materials and the products referred to in these Regulations;
2. in areas where the raw materials are handled and the products, referred to in these Regulations, are manufactured:
 - (a) solid, waterproof flooring which is easy to clean and disinfect and laid in such a way as to facilitate the drainage of the water or provided with equipment to remove water;
 - (b) walls which have smooth surfaces and are easy to clean, durable and impermeable, covered with a light-coloured, washable coating up to a height of at least two metres, or at least storage height in refrigeration and storage rooms;
 - (c) ceilings or roof linings which are easy to clean;
 - (d) doors in non-corrodible materials which are easy to clean;
 - (e) adequate ventilation and, where necessary, good steam and water-vapour extraction facilities;
 - (f) adequate natural or artificial lighting;
 - (g) an adequate number of facilities with hot and cold running water, or water pre-mixed to a suitable temperature, for cleaning and disinfecting hands; in work rooms and lavatories, taps shall not be hand-operable.

These facilities shall be provided with cleaning and disinfecting products and hygienic means of drying hands;

(h) facilities for cleaning tools, equipment and utensils;

3. in rooms where the raw materials and the products covered by these Regulations are stored, the same conditions as those at paragraph 2 above apply, except in:

(a) chilling and refrigeration rooms, where a floor which is easy to clean and disinfect, laid in such a way as to facilitate the draining of water is sufficient; and

(b) freezing and deep-freezing rooms, where waterproof and rotproof flooring which is easy to clean is sufficient,

in which case, a sufficiently powerful refrigeration plant to keep the raw materials and products at the temperatures specified in regulation 9(2)(a) shall be available.

The use of wooden walls in the rooms referred to in sub-paragraph (b) does not constitute grounds for withdrawing approval provided they were built before 1st January 1983.

The capacity of the store rooms shall be adequate to store the raw materials used and the products referred to in these Regulations;

4. facilities for hygienic handling and protection of raw materials and non-packaged or wrapped finished products during loading and unloading;
5. appropriate arrangements for protection against pests such as insects, rodents and birds;
6. instruments and working equipment such as cutting tables, containers, conveyor belts, saws and knives, intended to come into direct contact with raw materials and products made of corrosion-resistant material and easy to clean and disinfect;
7. special watertight, non-corrodible containers, with lids and fasteners to prevent unauthorised persons from removing unfit material from them, in

- which to put raw materials or products not intended for human consumption, or a lockable room for such purposes if the quantities are large enough to necessitate this or if they are not removed or destroyed at least once daily. Where such raw materials or products are removed through conduits, these shall be constructed and installed as to avoid any risk of contamination of the other raw materials or products;
8. appropriate facilities for the cleaning and disinfecting of equipment and utensils;
 9. a waste water disposal system which meets hygiene requirements;
 10. a supply of potable water only; the use of non-potable water is authorised in exceptional cases for steam production, fire fighting and refrigeration equipment, provided that the pipes installed for this purpose preclude the use of this water for other purposes and present no direct or indirect risk of contamination of the product; non-potable water pipes shall be clearly distinguished from those used for potable water;
 11. an appropriate number of changing rooms with smooth, waterproof washable walls and floors, wash basins and flush lavatories; the latter shall not open directly on to the work rooms. Wash basins shall be equipped for hand-washing and have hygienic means of drying hands; wash-basin taps shall not be hand operable;
 12. if the volume of products treated requires regular or permanent presence of the inspection service, an adequately equipped lockable room for their exclusive use;
 13. a room or a secure place for the storage of detergents, disinfectants and similar substances;
 14. a room or cupboard for storing cleaning and maintenance material;
 15. adequate facilities for cleaning and disinfecting means of transport. However, such facilities are not compulsory if there is a requirement for the means of transport to be cleaned and disinfected in installations officially authorised by the appropriate Minister or the food authority.

GENERAL CONDITIONS OF HYGIENE

A. General conditions of hygiene applicable to establishments, equipment and tools

1. Equipment and instruments used for working on raw materials and products, floors, walls and partitions, ceilings or roof linings, shall be kept in a satisfactory state of cleanliness and repair, so that they do not constitute a source of contamination for raw materials or products. Water for sterilising tools must be at a temperature or not less than + 82°C.
2. No animals may enter the establishments. Rodents, insects and any other vermin must be systematically exterminated in the establishments; rodenticides, insecticides, disinfectants and any other potentially toxic substances shall be stored in establishments or cupboards which can be locked; their use shall not present any risk of contamination of the products.
3. Working areas, instruments and working equipment shall be used only for work on products for which approval has been granted. However, following authorisation by the appropriate Minister or food authority, they may be used at the same time or other times for work or other foodstuffs fit for human consumption. This restriction does not apply to transport equipment used in establishments where no work is done on raw materials or products covered by these Regulations.
4. Potable water, shall be used for all purposes. However, by way of exception, non-potable water may be used for steam production, fire-fighting and the cooling of equipment, provided that the pipes installed for the purpose preclude the use of such water for other purposes and present no risk of contamination of the raw materials and products.
5. Detergents, disinfectants and similar substances must be acceptable to the appropriate Minister or the food authority and used in such a way that they do not have adverse effects on the machinery,

equipment, raw materials and products. Their use shall be followed by thorough rinsing of such instruments and working equipment with potable water. Products for maintenance and cleaning shall be kept in the room provided for in paragraph 14 of Part I of this Schedule.

6. The spreading of sawdust or any other similar substance on the floor of the workrooms and storage rooms for the raw materials and products referred to in these Regulations is prohibited.

B. General conditions of hygiene applicable to staff

1. Absolute cleanliness is required of staff. Specifically:
 - (a) staff shall wear suitable clean working clothes and headgear which completely encloses the hair. This applies particularly to persons handling exposed, non-packaged raw materials and products;
 - (b) staff assigned to the handling and preparation of raw materials and products shall be required to wash their hands at least each time work is resumed and/or where contamination has occurred; wounds to the hands must be covered by a waterproof dressing;
 - (c) smoking, spitting, eating and drinking in rooms where raw materials and products are worked on or stored is prohibited.
2. The employer shall take all the requisite measures to prevent persons liable to contaminate raw materials and products from handling them, until there is evidence that such persons can do so without risk.

When recruited, any person working on and handling raw materials and products shall be required to prove, by a medical certificate, that there is no impediment to such employment.

SPECIAL CONDITIONS

PART I

SPECIAL CONDITIONS FOR APPROVAL OF MEAT PRODUCTS PREMISES regulation 4(3)(a)

1. Nothing in Part I of this Schedule shall apply in respect of premises producing meat products which contain a small percentage of meat.
2. In addition to the general requirements laid down in Part I of Schedule 1, meat products premises manufacturing, handling and wrapping meat products shall have at least:
 - (a) suitable rooms large enough for the separate storage:
 - (i) of raw materials, under refrigeration; and
 - (ii) of meat products at ambient temperature or, where appropriate, depending on the nature of the products, under refrigeration;and non-packaged raw materials, meat products and other products of animal origin shall be stored separately from packaged raw materials, meat products and other products of animal origin;
 - (b) one or more appropriate rooms large enough for the manufacture and wrapping of meat products. Provided these operations constitute a single production cycle complying with the requirements of these Regulations and guaranteeing the safety of the raw materials and finished products, and provided the design and dimensions of the manufacturing room allow, they may be carried out in the same room;
 - (c) a room or a secure place for the storage of certain ingredients such as food additives;
 - (d) a room for packaging, unless the conditions laid down for packaging in Part V of this Schedule, paragraph 3 are fulfilled, and for dispatch;

(e) a room for the storage of wrapping and packaging materials;

(f) a room for cleaning equipment and instruments, such as hooks and containers.

3. Depending on the type of product involved, meat products premises may also be required to provide:

(a) a room or - if there is no danger of contamination - an area where packaging is removed;

(b) a room or - if there is no danger of contamination - an area for thawing raw materials;

(c) a cutting room;

(d) a room or equipment for drying or maturing;

(e) a room or equipment for smoking;

(f) a room for desalting, soaking and any other treatment, particularly of natural guts, where these raw materials have not undergone such operations in the establishment of origin;

(g) a room for the prior cleaning of the raw materials needed to prepare meat products;

(h) a room for salting, if necessary with air-conditioning facilities to maintain the temperature provided for in Part II(4) of this Schedule;

(i) a room for the prior cleaning, if necessary, of meat products to be sliced or cut and wrapped;

(j) a room, if necessary with air-conditioning facilities, for slicing or cutting and packaging of meat products intended for sale in pre-packed form;

(k) the specific rooms provided for in Schedule 5, where the products referred to therein are manufactured in the meat products premises referred to in this Part of this Schedule;

- (1) where the conditions laid down in paragraph 2(b) of this Part of this Schedule are met, it may be decided, following agreement by the appropriate Minister or the food authority, that some of these operations may be carried out in the same room.

Where the conditions laid down in paragraph 2(b) are not met, operations which might constitute a health risk in the case of certain products manufactured simultaneously and operations associated with excessive heat production shall be carried out in a separate room.

PART II regulation 4(3)(a) and
(8)

SPECIAL CONDITIONS OF HYGIENE FOR PREMISES
PREPARING MEAT PRODUCTS

1. Rooms used for storing or working on foodstuffs other than meat or meat products, liable to form part of the composition of meat products, shall be subject to the general rules on hygiene laid down in these Regulations.
2. Raw materials and the ingredients forming part of the composition of meat products as well as the products themselves and products of animal origin and their containers shall not come into direct contact with the ground and shall be handled under conditions which preclude any risk of contamination. Care shall be taken to ensure that there is no contact between raw materials and finished products.
3. The use of wood is permitted in rooms in which meat products are smoked, cured, matured, pickled, stored or dispatched, when essential for technological reasons, provided there is no risk of the products being contaminated. Wooden pallets may be brought into the said rooms solely for transporting packaged meat or meat products and for no other purposes. In addition, the use of galvanised metals may be authorised for the drying of hams and sausages, provided that they are not corroded and do not come into contact with the meat products.
4. The temperature in rooms or parts of rooms where work on meat, minced meat used as a raw material, meat products and meat preparations is carried out shall ensure hygienic production; if necessary, such rooms or parts of rooms shall be provided with air-conditioning facilities.

During cutting, slicing and curing operations rooms for cutting and curing shall be kept at a temperature not exceeding 12°C, except in the case of the meat products premises referred to in regulation 4(8) of these Regulations.

However, in the case of other meat products premises the appropriate Minister or the food authority may grant a derogation from this requirement where he or it considers such a derogation justified in the light of the technology used in preparing the meat product.

PART III regulations 4(3)(a)
and (8) and 7(1)(c)

REQUIREMENTS FOR RAW MATERIALS TO BE USED FOR THE MANUFACTURE OF MEAT PRODUCTS

1.-(1) Subject to paragraph (2) below, meat which is to be used for the manufacture of meat products shall comply with the requirements of these Regulations and shall -

- (a) have been transported in accordance with satisfactory hygiene conditions specified in the Directives and Regulations set out in the definition of "meat" in regulation 2(1) and, in the case of poultry meat, in accordance with the conditions specified in Directive 71/118/EEC; and
- (b) from the time of its arrival in the meat products premises until the time of its use, have been kept in accordance with the requirements of the Directives and Regulations set out in the definition of "meat" in regulation 2(1) and, in the case of poultry meat, in accordance with the requirements of Directive 71/118/EEC.

(2) Until 31st December 1995, meat obtained from premises granted derogations under Directive 71/118/EEC and Directive 91/498/EEC -

- (a) may be held in approved meat products premises only if it is stored in a place separate from meat marked with the EEC health mark;
- (b) it shall not be used in the same place or at the same time as meat which bears the EEC health mark; and
- (c) meat products obtained from such meat shall bear the national health mark.

2. Meat products which are to be used as a raw material shall comply with the requirements of these Regulations. Meat products imported in accordance

with the Imported Food Regulations 1984(a) may be used as a raw material in the manufacture of meat products.

3. Minced meat and meat preparations, unless produced in the manufacturing room referred to in sub-paragraph (b) of paragraph 2 of Part I of this Schedule, shall -

- (a) have come from a premises approved in accordance with Directive 88/657/EEC and have been transported under satisfactory health conditions in accordance with that Directive, and from the time of their arrival in the meat products premises until the time of their use, have been kept in accordance with requirements of that Directive; or
- (b) have come from premises not approved in accordance with Directive 88/657/EEC but which are registered under the Food Premises (Registration) Regulations 1991 in which case the meat products produced shall be marked with the national health mark specified in paragraph 4(b) of Part VI of this Schedule.

PART IV

regulation 4(3)(a) and
(8) and 16

SUPERVISION OF PRODUCTION

1. Establishments shall be subject to supervision by an officer of the appropriate Minister or the food authority, who shall ensure that the requirements of these Regulations are met and in particular:

(a) check:

- (i) the cleanliness of the establishments and equipment and staff hygiene;
- (ii) the efficacy of the checks carried out by the establishments, in accordance with regulation 11, notably by examining the results and taking samples;
- (iii) the microbiological and hygienic condition of the products of animal origin;
- (iv) the efficacy of the treatment of the meat products;

(a) S.I. 1984/1918.

- (v) the hermetically sealed containers by means of random sampling;
- (vi) the appropriate health marking of the meat products and identification of products declared unfit for human consumption and what is done with the latter;
- (vii) the storage and transport conditions;

- (b) take any samples required for laboratory tests;
- (c) make any other checks he considers necessary to ensure compliance with these Regulations,
- (d) establish whether a meat product has been made from meat in which other foodstuffs, additives or condiments have been incorporated, by submitting it to an appropriate inspection and establishing whether it complies with the production criteria laid down by the producer and especially whether the composition of the product truly corresponds to the information on the label, in particular where the sales description referred to in paragraph 4 of Part V of this Schedule is used.

2. The officer of the appropriate Minister or the food authority shall have free access at all times to the cold stores and all working establishments to check that these provisions are being strictly complied with.

PART V regulations 4(3)(a) and (8)
8(2)(b)

WRAPPING, PACKAGING AND LABELLING

1. Wrapping, packaging and labelling shall take place under satisfactory hygiene conditions in rooms provided for that purpose.

Without prejudice to Council Directive 89/109/EEC(a) on the approximation of the laws of the Member States relating to materials and articles intended to come into contact with foodstuffs, wrapping and packaging shall comply with the rules of hygiene laid down in these Regulations, and be strong enough to protect the meat products effectively.

(a) OJ No. L40, 11.2.89, p.38.

2. Wrapping and packaging may not be re-used for meat products, with the exception of certain special types of containers such as earthenware, glass or plastic containers which may be re-used after thorough cleaning and disinfecting.

3. Manufacture of meat products and packaging operations may take place in the same room if the packaging is as described in paragraph 2 above or subject to the following conditions:

- (a) the room shall be sufficiently large and so equipped that the hygiene of the operations is assured;
- (b) the packaging and wrapping shall be enclosed in a sealed protective cover immediately after manufacture; this cover shall be protected from damage during transport to the meat products premises and stored under hygienic conditions in a room intended for that purpose;
- (c) the rooms for storing the packaging material shall be free from dust and vermin and have no atmospheric connection with rooms containing substances which might contaminate meat, minced meat, meat preparations or meat products. Packaging shall not be placed directly on the floor;
- (d) packaging shall be assembled under hygienic conditions before being brought into the room; this requirement need not be complied with in the case of the automatic assembly of packaging, provided there is no risk of contamination of the meat products;
- (e) packaging shall be brought to the room under hygienic conditions and used without delay. It may not be handled by staff handling unwrapped meat, minced meat, meat preparations or meat products;
- (f) immediately after packaging, the meat products shall be placed in the storage rooms provided for the purpose.

4. The following information shall be visible and legibly displayed on the wrapping or on the label of meat products:

- (a) unless indicated by the sales description of the product or in the list of ingredients, the species of meat used in the manufacture of the product; and
- (b) for packaging not intended for the final consumer, the date of preparation.

PART VI

regulations 4(3)(a) and (8)
and 9(2)

HEALTH MARK

1. Subject to paragraph 3 below, meat products shall carry a health mark. Marking shall be carried out during or immediately after manufacture in the meat products premises or wrapping centre, in an easily visible place. The mark shall be legible, indelible and its characters easily distinguishable. The health mark may be applied to the product or to the wrapping, if the meat product is individually wrapped, or to a label affixed to this wrapping in accordance with paragraph 4(d) below. However, where a meat product is individually wrapped and packaged, it shall be sufficient for the health mark to be applied to the packaging.
2. Subject to paragraph 3 below, where meat products marked in accordance with paragraph 1 are subsequently placed in a packaging, the health mark shall also be applied to the packaging.
3. The health marking of meat products in pelletised consignments intended for further processing or wrapping in approved premises is not necessary provided that:
 - (a) the said consignments containing the meat products bear the health mark in accordance with paragraph 4(a) below on the external surface,
 - (b) the recipient premises maintains a separate record of the quantities, type and origin of meat products received in accordance with this paragraph,
 - (c) the destination and intended use of meat products are clearly indicated on the external surface of the outer packaging except when this is transparent.

However, where a consignment of wrapped products is contained in a transparent packaging, it is not necessary to health mark the packaging as long as the health mark on the wrapped products is clearly visible through the packaging.

4. (a) The EEC health mark shall consist of an oval mark containing in legible form and in printed capital letters the following information -

(i) in the upper part, the letters "UK" followed by the approval code of the meat products premises and the letter "P", and in the lower part the letters "EEC"; or

(ii) in the upper part the words "United Kingdom", in the centre, the approval code of the meat products premises followed by the letter "P" and in the lower part, the letters "EEC".

For meat products manufactured outside the United Kingdom and imported into the United Kingdom, the health mark shall comply with the requirements of the Imported Food Regulations 1984;

(b) where meat products are to be marketed locally the national health mark shall consist of a oval surround containing in legible form and in printed capital letters the following information -

(i) in the upper part, the letters "UK" followed by the approval code of the meat products premises and the letter "P", and in the lower part the letters "GB"; or

(ii) in the upper part, the words "United Kingdom", in the centre the approval code of the meat products premises followed by the letter "P", and in the lower part the letters "GB";

(c) in the case of meat products which contain a small percentage of meat, the health mark described in sub-paragraph (a)(i) or a(ii) and sub-paragraphs (b)(i) or (b)(ii) above shall be preceded by the figure 8 and a hyphen, which shall precede the number which forms part of the premises approval code;

- (d) the health mark may be applied to the product, wrapping or packaging by an ink stamp or by branding, or it may be printed on or applied to a label. If it is applied to the packaging, the mark shall be destroyed when the package is opened. Non-destruction of this mark is permissible only when the packaging is destroyed by being opened. In the case of products in hermetically sealed containers, the mark shall be indelibly applied either to the lid or to the can;
- (e) the health mark may also consist of an irremovable plate of resistant material complying with the hygiene requirements laid down in these Regulations and bearing the information specified in sub-paragraph (a) above.

PART VII regulations 4(8) and
9(1)(a)

STORAGE AND TRANSPORT

1. Meat products shall be stored in the rooms provided for in paragraph 2(a) of Part I of Schedule 2.
2. Meat products for which certain storage temperatures are indicated in accordance with regulation 8(2)(a) shall be maintained at those temperatures.
3. Meat products shall be dispatched in such a way that they are protected during transportation from anything which might contaminate or adversely affect them. For this purpose account shall be taken of the length of the journey, the means of transport employed and the weather conditions.
4. Meat products shall, if the product so requires, be transported in vehicles equipped to ensure that they can be transported at the required temperatures and in particular that the temperatures indicated in accordance with regulation 8(2)(a) are not exceeded.

PART VIII regulations 4(3)(a),
8(1)(c) and 10(1)(b)(i)

SPECIAL CONDITIONS FOR PASTEURISED OR STERILISED PRODUCTS IN HERMETICALLY SEALED
CONTAINERS

- A. In addition to the conditions laid down in Schedule 1, meat products premises

manufacturing pasteurised or sterilised products in hermetically sealed containers

1. shall have:

- (a) a device for conveying empty cans hygienically to the work room;
- (b) equipment enabling cans to be thoroughly cleaned immediately before filling;
- (c) equipment for washing containers in potable water hot enough to remove grease after they have been hermetically sealed and before retorting;
- (d) a suitable room, area or installation for cooling and drying containers after heat treatment;
- (e) facilities for the incubation of samples taken from meat products packed in hermetically sealed containers;
- (f) adequate facilities for checking whether containers are hermetically sealed and undamaged.

2. shall ensure that:

- (a) hermetically sealed containers are removed from the heating equipment at a sufficiently high temperature to ensure rapid evaporation of humidity and are not touched by hand until completely dry;
- (b) containers in which gas appears to be present undergo a further examination;
- (c) the thermometers of heating equipment are checked against calibrated thermometers;
- (d) containers are:
 - (i) rejected if damaged or badly made,

- (ii) rejected or cleaned if they are dirty and, in the case of cans, thoroughly cleaned immediately before filling, by means of the cleaning equipment referred to in sub-paragraph 1(b) above; the use of static water is not authorised,
- (iii) if necessary, drained for a sufficiently long time after cleaning and before filling,
- (iv) if necessary, washed in potable water, sufficiently hot to remove grease if appropriate, after they have been hermetically sealed and before retorting, by means of the equipment referred to in sub-paragraph 1(c) above,
- (v) cooled, after heating, in water meeting the requirements in sub-paragraph (e) of B below,
- (vi) handled, before and after heat treatment, in such a way that any damage or contamination is avoided.

B. The operator or manager of meat products premises manufacturing meat products in hermetically sealed containers shall also check by sampling that:

(a) either -

- (i) a process is applied to meat products intended for storing at ambient temperature which results in an Fc value equal to or exceeding 3.0 unless the equivalent stability has been obtained by the combined use of heat and curing salts; or

- (ii) that a heat treatment procedure is applied which is at least equivalent to pasteurisation, the parameters being approved by the appropriate Minister or the food authority,

(b) empty containers meet production standards,

(c) checks on the daily output are carried out at intervals determined in advance, to ensure the efficacy of the sealing. To this end, suitable equipment shall be available for examining perpendicular sections of the seams or torn down seams of the sealed containers,

- (d) the necessary checks are carried out to ensure that the containers have undergone an adequate heat treatment and control; markers shall be used to indicate that heat treatment has been applied;
 - (e) the necessary checks are carried out to ensure that the cooling water contains a residual level of chlorine after use unless the appropriate Minister or food authority is satisfied that the water fulfils the requirements of Directive 80/778/EEC,
 - (f) seven-day incubation tests at 37°C or 10-day incubation tests at 35°C are carried out on preserved meat products in hermetically sealed containers which have undergone heat treatment,
 - (g) pasteurised products in hermetically sealed containers satisfy criteria recognised by the appropriate Minister or the food authority.
- C. (a) The appropriate Minister or the food authority may authorise the addition of certain substances to the water used in retorts in order to prevent corrosion of cans and to soften and disinfect the water.
- (b) The appropriate Minister or the food authority may allow the use of recirculated water for cooling heat-processed containers. Such water shall be purified and have either been treated with chlorine or undergone some other approved treatment.
- (c) The recirculated water shall circulate in closed circuit so that it cannot be used for other purposes. However, where there is no risk of contamination, the water used for cooling containers and water from retorts may be used at the end of a working period for cleaning floors.

PART IX

regulations 4(3)(a),
7(1)(c) and 11(1)(b)

SPECIAL CONDITIONS FOR MEAT-BASED PREPARED MEALS

In addition to the general conditions in Schedule 1 and in Parts I, II and III of this Schedule:

1. meat products premises manufacturing prepared meals shall have a separate room for the preparation and wrapping of prepared meals; a separate room is not required where meat products and meat are handled

at separate times, provided the rooms used for these operations are cleaned and disinfected between use for each type of product;

2. (a) the meat product contained in the prepared meal shall, as soon as it has been cooked:
 - (i) either be immediately mixed with the other ingredients; in that event the time during which the temperature of the meat product is between 10 and 63°C shall be kept to a minimum;
 - (ii) or be refrigerated to 10°C or less before being mixed with the other ingredients;
 - (b) the meat product and the prepared meal shall be refrigerated to an internal temperature of +10°C or less within a period of not more than two hours after the end of cooking and to the storage temperature as soon as possible. However, the appropriate Minister or the food authority may authorise the meat products premises to derogate from the two-hour period where a longer period is justified for reasons connected with the production technology employed, provided that the safety of the end product is guaranteed;
 - (c) the prepared meal shall, where appropriate, be frozen or quick-frozen immediately after cooling.
3. Until such time as they are sold to the final consumer, prepared meals shall be labelled with -
 - (a) the list of ingredients indicating the species of meat used; and
 - (b) the date of manufacture which shall be displayed very clearly on one of the outer surfaces of the wrapping.
 4. the results of the various checks to be carried out by the operator or manager shall be kept, so that they can be shown on receipt of any request from the appropriate Minister or the food authority, for the specified minimum period according to the durability of the product concerned.

SCHEDULE 3 regulations 5(3) and (4)
STORING AND REWRAPPING OF MEAT PRODUCTS
PART I regulation 5(3)(a)
REQUIREMENTS FOR AMBIENT STORES

The occupier of an ambient store shall ensure that meat products are stored in rooms of solid construction which are easy to clean and disinfect.

PART II regulation 5(3)(b)
REQUIREMENTS FOR REWRAPPING CENTRES

The occupier of a rewapping centre shall ensure that meat products are handled in accordance with the conditions laid down in Schedule 1 and Parts I, V and VII of Schedule 2.

PART III regulation 5(4)(a)
REQUIREMENTS FOR COLD STORES

1. Meat products cold stores approved in accordance with regulation 5(4), shall comply with the conditions laid down in paragraphs 2, [6/8], 9, 10, 11 and 13 of Part I and with paragraphs A. 1, 2, 4, 5 and 6, and B. 1 and 2 of Part II of Schedule 1.

2. Every room in a cold store in which meat products are stored shall, in addition, have:

- (a) insulation materials which are rotproof and odourless;
- (b) a recording thermometer or recording telethermometer in or for each storage area;
- (c) facilities for the hygienic handling and protection of meat products during loading and unloading.

3. The occupier of the cold store shall ensure that meat products are:

- (a) kept at a constant internal temperature in accordance with regulation 8(2)(a);
- (b) handled, loaded, unloaded and stored in an hygienic manner;

- (c) adequately protected during storage from the risk of contamination;
- (d) identifiable as to origin while they are being stored;
- (e) made available for inspection on request by an authorised person.

4. The occupier of the cold store shall ensure that -

- (a) where unpackaged meat products are brought into the cold store they are not stored on wooden pallets;
- (b) unpackaged meat products are stored separate from or at other times than, packaged meat products.

5. The occupier of any meat products premises at which meat products are to be frozen shall ensure that these meat products -

- (a) are frozen without delay (which shall not preclude an initial period of stabilisation where appropriate);
- (b) are frozen in an hygienic manner, by a rapid method, using suitable equipment;
- (c) are marked so as to indicate the month and year in which they are frozen.

6. The occupier of any cold store shall ensure that meat products intended for freezing in a cold store comes directly from an approved meat products premises.

regulation 9(1)(b)

Exporting country:
Ministry:
Department concerned:
Reference(²):

Nature of products⁽³⁾:
 Nature of packaging:
 Number of individual items or of packages:
 Storage and transport temperature⁽³⁾:
 Storage life⁽⁴⁾:
 Net weight:

Address(es) and approval number(s) of approved processing premises

.....

If necessary:

Address(es) and approval number(s) of approved cold store(s):

.....

.....

(*) To be completed where an indication is given in accordance with Article 7 of the Directive 77/99/EEC.

III. Destination of meat products

The meat products are to be sent

from:
(Place of dispatch)

to:
(Country of destination)

by the following means of transport⁽¹⁾:

Name and address of consignor:

Name and address of consignee:

IV. Health attestation

I, the undersigned, certify that the meat products described above:

- (a) were manufactured from fresh meat or meat products under the specific conditions laid down in Directive 77/99/EEC⁽²⁾;
- (b) were prepared with meat from animal species other than those referred to in Article 2(d) of Directive 77/99/EEC⁽²⁾;
- (c) are intended for the Hellenic Republic⁽²⁾.

V. If necessary:

In the event of unloading and reloading in an approved establishment or approved cold store, indicate:

- (a) the place of unloading and reloading (address and approval number):
.....
.....
.....
- (b) the means of transport⁽¹⁾:
.....
.....

⁽¹⁾ Indicate the number or registration number (railway wagons and lorries), the flight number (aircraft) or the name (ship).

⁽²⁾ Delete as appropriate.

Done at on

(place)

(date)

(Stamp)

.....
(Signature of an officer of Minister or food
authority)

(Name in capital letters)

SPECIFIC HYGIENE STANDARDS FOR THE MANUFACTURE OF OTHER PRODUCTS OF ANIMAL ORIGIN

PART I

GENERAL CONDITIONS

A. No person shall sell for human consumption from a premises manufacturing other products of animal origin unless any such product or the meat from which it was derived is either:

(a) imported from a third country and complies with the requirements of Directive 90/675/EEC; or

(b) has not been declared unfit.

B. The premises may be used for the production of products not intended for human consumption only under the following conditions:

(a) raw materials unfit for human consumption shall be stored in a completely separate room or separate reception area;

(b) they shall be processed in separate rooms using separate installations and equipment, except where the processing takes place in completely enclosed installation or equipment used exclusively for this purpose;

(c) the final products from these raw materials shall be stored in a different room or separate tanks which are labelled appropriately and shall not go for human consumption.

PART II

regulation 12

SPECIAL CONDITIONS FOR RENDERED ANIMAL FATS, GREAVES AND BY-PRODUCTS

In addition to the conditions in Schedule 1, the following conditions apply:

A. Standards applicable to premises collecting or processing raw materials

1. Centres for the collection of raw materials and further transport to processing premises shall be equipped with a cold store to store raw materials at a temperature of 7°C or less, unless the raw materials are

collected and rendered within the time limits laid down in B(3)(b) and (c) below.

2. The processing premises shall have at least:

- (a) a cold store, unless the raw materials are collected and rendered within the time limits laid down in B(3)(b) below;
- (b) a room or place to receive raw materials;
- (c) an installation to facilitate the visual inspection of raw materials;
- (d) if appropriate, an installation to crush raw materials;
- (e) equipment for the rendering of raw materials by heat or pressure or other appropriate method;
- (f) containers or tanks in which the fat can be kept in liquid state;
- (g) apparatus for plastification or crystallisation of the fat to facilitate market preparation and packaging, unless the establishment dispatches liquid rendered animal fat only;
- (h) a dispatch room, unless the establishment dispatches melted animal fat only by means of tankers;
- (i) watertight containers for the disposal of raw materials unfit for human consumption;
- (j) if appropriate, suitable equipment for the preparation of products consisting of rendered animal fat mixed with other foodstuffs and/or seasonings;
- (k) if greaves are intended for human consumption, suitable facilities ensuring hygienic collection, wrapping and packaging and storage under the conditions laid down in B(9) below.

B. Additional hygiene requirements relating to the preparation of rendered animal fat, greaves and by-products

- (a) Raw materials shall originate from animals which, after ante and post mortem inspection, have been found fit for human consumption.
- (b) The raw materials shall consist of adipose tissues or bones found fit for human consumption and which are reasonably free from blood and impurities. They shall not show signs of deterioration and shall be obtained under hygienic conditions.
- (c) (i) subject to sub-paragraphs (ii) and (iii) below, for the preparation of rendered animal fat, only adipose tissues or bones, collected at slaughterhouses, cutting plants or meat products premises shall be used. Raw materials shall be transported and stored until rendering in hygienic conditions and at an internal temperature of 7°C or less;
- (ii) raw materials may be stored and transported unrefrigerated provided that they are rendered within twelve hours after the day on which they were obtained;
- (iii) raw materials collected at retail shops or in premises adjacent to sales points, where the cutting and the storage of meat or poultrymeat is performed for the sole purpose of supplying the final consumer directly, may be used for the preparation of rendered animal fat, provided they are in satisfactory hygienic condition and properly packed. When the raw materials are collected daily the temperature requirements laid down in sub-paragraph (i) shall be complied with. If the raw materials are not collected daily, they shall be refrigerated immediately after they have been obtained.
- (d) Vehicles and containers for the collection and transport of raw materials shall have smooth internal surfaces, easy to wash, clean and disinfect and vehicles shall be adequately covered. Vehicles for refrigerated transport shall have been designed in such a way that the temperature required can be maintained throughout the period of transport.
- (e) Before rendering, raw materials shall be inspected for the presence of raw materials unfit for human consumption, or extraneous matter. When present these shall be removed.

- (f) Raw materials shall be rendered by heat, pressure or other appropriate method, followed by separation of the fat by decantation, centrifugation, filtration or other appropriate method. The use of dissolvents is prohibited.
- (g) Rendered animal fat which is prepared in accordance with paragraphs (a), (b), (c), (e) and (f) may for the production of raw materials be refined in the same or other premises to improve its physico-chemical quality when the fat for refining satisfies the standards laid down in sub-paragraph (h).
- (h) Rendered animal fat, depending on type, shall meet the following standards:

	Bovines			Pigs		Other animal fat	
	Edible tallow		Tallow for refining	Edible lard(*)	Lard for refining	Edible	For refining
	Premier Jus(**)	Other					
FFA (m/m % oleic acid) maximum	0.75	1.25	3.0	0.75	2.0	1.25	3.00
Peroxyd maximum	4 meq/kg	4 meq/kg	6 meq/kg	4 meq/kg	6 meq/kg	4 meq/kg	10 meq/kg
Moisture and impurities	maximum 0.5%						
Odour, taste, colour	normal						

(*) Rendered animal fat obtained by the low-temperature rendering of fresh fat from the heart, caul, kidneys and mesentery of bovine animals, and fat from cutting rooms.

(**) Fresh fat obtained from rendering the adipose tissues of swine.

(1) Greaves intended for human consumption shall be stored:

- (i) when rendered at a temperature of 70°C or less: at a temperature of less than 7°C for a period not exceeding 24 hours or at - 18°C or lower;
- (ii) when rendered at a temperature of more than 70°C and having a moisture content of 10% (m/m) or more:
 - at a temperature of less than 7°C for a period not exceeding 48 hours or at a time/temperature ratio offering an equivalent guarantee,

- at - 18°C or lower;
- (iii) when rendered at a temperature of more than 70°C and having a moisture content of less than 10% (m/m): no specific requirement.

PART III regulation 12
SPECIAL CONDITIONS FOR STOMACHS, BLADDERS AND INTESTINES

In addition to the conditions in Schedule 1, and Parts I, II and III of Schedule 2, premises treating stomachs, bladders and intestines shall comply with the following conditions:

1. premises, instruments and tools shall be used only for work on the products concerned; there shall be a clear division between clean and unclean sections;
2. the use of wood is forbidden; however the use of wooden pallets is authorised for the transport of the containers of the products concerned;
3. premises shall be provided for storing, wrapping and packaging materials;
4. wrapping and packaging shall take place under hygienic conditions in a room or in a place intended for that purpose;
5. products which cannot be kept at ambient temperature shall be stored until their dispatch in premises intended for that purpose.

In particular, products which are not salted or dried shall be kept at a temperature not exceeding 3°C;

6. raw materials shall be transported from the slaughterhouse of origin to the premises under satisfactory hygiene conditions and, where appropriate in the light of the period between slaughter and the collection of the raw materials, refrigerated. Vehicles and containers for transporting such materials shall have smooth internal surfaces which are easy to wash, clean and disinfect. Vehicles for refrigerated transport shall have been designed in such a way that the temperature required can be maintained throughout the period of transport.

EXPLANATORY NOTE

(This note is not part of the Regulations)

These Regulations implement Council Directive 92/5/EEC (OJ No. L57, 2.3.92, p.1) ("the Directive") amending and updating Directive 77/99/EEC (OJ No. L26, 31.1.77, p.85) on health problems affecting intra-Community trade in meat products and amending Directive 64/433/EEC (OJ No. 121, 29.7.1964, p.2012/64).

The Regulations do not apply to premises where meat products are handled exclusively for sale from those premises to the final consumer (regulation 3; article 1.2 of the Directive). All other meat products premises will have to be approved on health grounds from 1st January 1996 by the appropriate Minister or the food authority (regulation 4; article 3 of the Directive). Comparable domestic provisions for the approval of ambient stores, rewrapping centres and cold stores from 1st January 1996 are prescribed (regulation 5). Approvals may be refused or revoked; there is a right of appeal against refusal to a magistrates' court or, in Scotland, to the sheriff (regulations 4(9) and 5(10)).

General hygienic conditions for the handling and marketing of meat products are prescribed (regulation 7; article 3 of the Directive; special provision is made for prepared meals (regulation 11; article 3A.3 of the Directive). The products have to be properly labelled and bear the health mark or the national health mark (regulation 8; article 3A.6 of the Directive) and stored and transported in accordance with specified requirements (regulation 9; article 3A.8 of the Directive).

The occupier of the establishment has to carry out his own checking of the establishment and keep records (regulation 10; article 7.1 of the Directive). There are transitional provisions relating to the use of premises, tools and equipment for the preparation of meat products from meat without an EEC health mark (regulation 14; article 4.2 of the Directive). Offences are prescribed (regulation 16) and specific sections of the Act are applied (regulation 17) including the defence of due diligence.